US Claims

1. Pourable, edible frying composition comprising an aqueous phase and a fatty phase, which composition comprises an ester of citric acid with a monoglyceride or with a combination of a monoglyceride and a diglyceride.

2. Pourable, edible frying composition according to claim 1, wherein the ester is an ester of citric acid with a mixture of a monoglyceride and a diglyceride wherein the amount of monoglyceride is at least 30 wt%.

3. Pourable frying composition according to claim 1 wherein the composition is essentially free of lecithins or compounds derived from lecithin.

4. Pourable frying composition according to claims 1, wherein substantially no added monoglyceride is present.

5. Pourable frying composition according to claim 4, wherein the amount of added monoglyceride is less than 0.1 wt.%.

6. Pourable frying composition according to claim 1, wherein the total amount of the ester of citric acid is 0.07 to 3 wt%.

7. Pourable frying composition according to claim 1, wherein the composition comprises an amount of an inorganic salt of 1 wt.% or more.

8. Pourable frying composition according to claim 1, wherein the pH of the composition is 5.5 or lower.

9. Pourable frying composition according to claim 1 or 2 which comprises after melting an aqueous phase, a fat phase and optionally an intermediate phase, wherein the aqueous phase and the intermediate phase together comprise 60 to 100 wt% of the total amount of the ester of citric acid present in the frying composition.

10. Pourable frying composition according to claim 1, which comprises after melting an aqueous phase, a fat phase and optionally an intermediate phase, wherein the aqueous phase and the intermediate phase together comprise from 0.07 to 3 wt% of said ester of citric acid on total product weight.

11. Pourable frying composition according to claim 1, wherein the monoglyceride or diglyceride is selected from the group of monoglycerides or diglycerides with fatty acids having a chain length of between 4 and 24 carbon atoms.

12. Pourable frying composition according to claim 11, wherein at least 50 wt% of the esters are esters of citric acid with a monoglyceride or with a diglyceride having a fatty acid chain which is saturated.

13. Pourable frying composition according to claim 1, wherein the citric acid ester is selected from the group comprising Grindsted^{tm} CITREM LR 10 citric acid ester, Grindsted^{tm} CITREM BC-FS, Lamegin ZE 306, Myvatem SC, CITREM 2931, Paalsgaard 3301, Lamegin ZE 309 liquid,

Grindsted™ CITREM N12, Lamegin ZE 609, Lamegin 609 liquid, Palsgaard 3325, CITREM 2932 and combinations thereof.

14. Process for the preparation of a pourable, edible frying composition which comprises the steps of

(a) preparation of an aqueous phase

(b) preparation of an oil phase, wherein an ester of citric acid with a monoglyceride or with a combination of monoglyceride and a diglyceride is added to the aqueous phase and/or the oil phase in step (a) and/or (b),

(c) mixing of the aqueous phase and the oil phase to obtain an emulsion.